

Lunch Menu “B”

\$66.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Compressed Melon Salad

prosciutto, house made lardo, arugula pesto, goat cheese mousse

Ontario Burrata

tomato consommé, heirloom tomato, grilled endive, pistachio

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

Pan Roasted Halibut

red quinoa, chickpea, cucumber salad, citrus salsa

Moroccan Spiced Chicken

couscous, raisins, eggplant, almonds, olive tapenade

“1855 Black Angus” 6oz Striploin”

confit potato, celeriac puree, squash, chimichurri

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch, toasted meringue

Carrot Chiffon Cake

candied carrot, cream cheese mousse, caramel sauce

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

Shared Platters of Bymark’s House made cookies and biscotti

(\$61.00 per person with this option)